

PRODUCT TEMPERATURE LOG

Must take temperatures every 2 hours

<i>Date</i>	<i>Food Product</i>	<i>Time/Temperature</i>	
		<i>Time</i>	<i>Temp</i>
<i>1/01/01</i>	<i>Lasagne (Example)</i>	<i>9am</i>	<i>140°</i>

FOOD CODE REQUIREMENT

Cold hold: Must be held at 41°F

Hot hold: Must be held at 140°F

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